

EATS



STARTERS

Plenty of fresh options here, even our onion rings are hand cut and battered in house everyday.

JUMBO COMBO

A delectable array of our most popular starters that's big enough to share. Includes Santa Fe Spring Rolls, Hickory-Smoked Chicken Wings, Onion Rings, Potato Skins and Tupelo Chicken Tenders. Served with four different sauces for mixing and matching. †

SANTA FE SPRING ROLLS

Stuffed with spinach, black beans, cilantro, corn, jalapeños, diced red peppers and Jack cheese. Served with fresh homemade Hard Rock Salsa and guacamole Chipotle Ranch dressing.

TUPELO CHICKEN TENDERS

Boneless, seasoned and breaded chicken tenders, served with honey-mustard and Hickory Bar-B-Que sauces on the side or tossed in our Classic Rock, Heavy Metal, or Tangy Bar-B-Que sauces. Served with celery sticks and blue cheese dressing. †



HICKORY SMOKED CHICKEN WINGS

Colossal wings, hickory-smoked in our hardwood smoker. Have them Buffalo style or fire-grilled with your choice of Classic Rock, Heavy Metal, or Tangy Bar-B-Que sauces. Served with celery sticks and blue cheese dressing.

HARD ROCK NACHOS

Fresh corn tortilla chips piled high with Jack and Cheddar cheeses and seasoned pinto beans. Served with sour cream, chopped green onions, pico de gallo, jalapeños and a side of fresh Hard Rock Grilled Salsa. Big enough to share. *Add Grilled Chicken, Bar-B-Que Pulled Pork or Grilled Fajita Beef for an additional charge.*

GRILLED CHICKEN QUESADILLA

Grilled chicken and pineapple, tossed in our own Tangy Bar-B-Que sauce with melted Jack cheese, and stuffed in a chili-dusted tortilla. Served with fresh guacamole, fresh homemade Hard Rock Salsa and sour cream.* *Substitute Grilled Fajita Beef for an additional charge.*

POTATO SKINS

Large potato shells, fried golden brown, filled with Jack and Cheddar cheeses, crisp seasoned bacon and green onions. Served with a side of sour cream for dipping, which comes with celery sticks and blue cheese dressing. †

WHEN BRITISH BLUES GIANT ERIC CLAPTON SUGGESTED THAT HIS FAVORITE RESTAURANT, THE HARD ROCK CAFE, RESERVE HIS PREFERRED TABLE WITH A PLAQUE, WE SUGGESTED HIS GUITAR INSTEAD. THE REST IS HISTORY.

This humble red axe still lives at the Hard Rock London.

†Contains nuts or seeds.

*Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Due to product availability and regulatory requirements, some menu items may not be available in every cafe. We apologize in advance if your menu selection is not available.

ENTREES

We strive to procure only the finest ingredients available. From corn-fed, 21-day-aged center-cut USDA Choice steaks to Wild Alaskan Sockeye Salmon, which is a managed renewable resource.

*Add a side House salad for an additional fee.
Don't forget a glass of your favorite wine with your entrée.*

NEW YORK STRIP STEAK

A USDA choice 21 day aged center-cut, 12 oz. New York strip steak grilled to your liking and topped with Merlot-garlic butter. Served with White Cheddar smashed potatoes, gravy and fresh vegetables.*
Add a Shrimp Skewer.

FAMOUS FAJITAS

Your choice of grilled chicken or beef served with pico de gallo, shredded Jack and Cheddar cheeses, fresh guacamole, sour cream, shredded lettuce and hot flour tortillas.*
Grilled Chicken
Grilled Beef *
Grilled Shrimp Duo Combo Trio Combo

GRILLED SIRLOIN STEAK

Choice 8 oz. sirloin steak grilled to your liking and topped with Merlot-garlic butter. Served with smashed potatoes, gravy and fresh vegetables.*

TWISTED MAC, CHICKEN & CHEESE

A grilled chicken breast tops off twisted Cavatappi pasta tossed in a lightly spiced 3-cheese sauce, with garlic, roasted red peppers and Romano parsley bread crumbs. Served with a side of garlic toast.†

GRILLED HAWAIIAN CHICKEN

A semi-boneless half-chicken marinated for 12 hours in a fresh ginger soy marinade, then slowly oven roasted. The chicken is then finished on the fire grill, basted & topped with diced grilled pineapple and green onions. Served with White Cheddar smashed potatoes and fresh vegetables. †

GRILLED WILD ALASKAN SOCKEYE SALMON

An 8 oz. filet grilled and topped with a Merlot-garlic butter and served with White Cheddar smashed potatoes and fresh vegetables.

LOCAL DAILY SPECIALS

Please ask your server for details about today's available specials.



**PETE TOWNSHEND WAS FIRST.
BUT ALMOST 30 YEARS AFTER THE WHO GUITARIST
SMASHED HIS AXE, NIRVANA WOULD UPHOLD
WHAT HAD BECOME A ROCK TRADITION.**

Chris Novoselic's busted Fender Bass is at the New York Cafe.

OPEN-FACED SIRLOIN SANDWICH

Choice aged sirloin grilled to perfection, carved over toasted garlic bread, smothered with mushrooms and caramelized onions, topped with melted Swiss cheese and Hard Rock brown sauce. Served with seasoned fries.*

GRILLED MEDITERRANEAN SHRIMP LINGUINE

Your choice of grilled jumbo shrimp or grilled chicken breast tossed with fresh peas, artichoke hearts, oven-roasted mushrooms, and capers in a light white wine garlic sauce. Garnished with roasted red peppers, black olives and Romano parsley. Served with garlic toast.*

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SMOKEHOUSE

*Our roots are in the Southern cooking of our founder's hometown of Memphis, Tennessee.
Add a side Caesar or House salad for an additional fee.*

*Nothing's more authentically,
delectably Memphis than Bar-B-Que.
That's why we don't trust anybody else
to smoke our ribs and chicken, we do it all
ourselves — slowly, lovingly — right back
there in our in-house smoker.*

HICKORY-SMOKED BAR-B-QUE CHICKEN

Our famous Southern-style half-chicken, rubbed, grilled, and basted with our authentic Hickory Bar-B-Que sauce. Served with seasoned fries, ranch beans and fresh coleslaw.

HICKORY-SMOKED BAR-B-QUE COMBO

Can't decide? Get the best of our Smokehouse! Your Choice of Bar-B-Que Ribs, Bar-B-Que Chicken or Smoked Pulled Pork. Served with seasoned fries, ranch beans and fresh coleslaw.

Duo Combo
Trio Combo

HICKORY-SMOKED BAR-B-QUE RIBS

A full rack of West Tennessee-style ribs rubbed then basted with our authentic Hickory Bar-B-Que sauce and cooked to perfection – so the meat falls right off the bone. Served with seasoned fries, ranch beans and fresh coleslaw.



**BEFORE ELIAS MCDANIEL BATES TURNED INTO
BO DIDDLEY AND CREATED THE BO DIDDLEY BEAT,
HE LITERALLY HAD TO CREATE A GUITAR TO PLAY.**

Bo's "cigar box" axe, hand-built in 1945

SIDES

TWISTED MAC & CHEESE
SEASONAL VEGGIE
FRENCH FRIES
GRILLED SHRIMP SKEWER

**WHITE CHEDDAR
SMASHED POTATOES**
GARLIC TOAST

SIDE HOUSE SALAD
SIDE CAESAR SALAD
HAND-BREADED ONION RINGS

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LEGENDARY BURGERS

That six-string on the wall isn't just a guitar. And our proprietary blend of fresh, USDA Prime & Choice-Certified Angus Beef isn't just a burger. It's a legend. And has been for nearly four delicious decades. So check out this mind-blowing array of Legendary Burgers – all 10 ounces, all on a buttered, toasted bun and cooked medium-well (unless you say otherwise). And tell your taste buds to get ready to rock.

All burgers served with seasoned fries, or substitute onion rings for an additional fee. Add a side Caesar or House salad, caramelized onions or mushrooms for an additional fee. Add one of our Thick Shakes to any Legendary Burger for an additional fee.

LEGENDARY 10 OZ. BURGER

Famous the world over: topped with seasoned bacon, two slices of Cheddar cheese, a crisp fried onion ring, lettuce, tomato, and pickles.*

S.O.B. BURGER

Basted with spicy Chipotle Pepper puree and topped with Jack cheese. Served on a buttered-toasted bun with Hard Rock Guacamole & grilled onions.*

HICKORY BBQ BACON CHEESEBURGER

Basted with our special Hickory Bar-B-Que sauce and smothered with caramelized onions. Topped with crisp seasoned bacon and melted Cheddar cheese.*

THE BIG CHEESE

Topped with three thick slices of your choice of cheeses.*

RED, WHITE & BLUE BURGER

Laced and grilled with our spicy Buffalo sauce and Cajun Seasoning then topped with crumbled blue cheese and a crisp fried onion ring.

MUSHROOM & SWISS BURGER

Smothered with sweet caramelized onions and sautéed mushrooms. Topped with two slices of Swiss cheese. Served with seasoned fries.

CLASSIC PATTY MELT

Served on butter-toasted panini bread with sautéed caramelized onions and three slices of your choice of cheese. Served with lettuce, tomato, sweet red onion & pickles.*

CALIFORNIA BURGER

A toasted bun brushed with Ranch dressing, fresh cucumber slices, lettuce, tomato, fresh-made Hard Rock Guacamole and topped with Monterey Jack cheese.*

MEDITERRANEAN BURGER

Starts with Tzatziki sauce, lettuce and a ripe tomato slice. Topped with feta cheese, diced red onion, capers, black olives and pepperoncini peppers.*

GRILLED GRANNY SMITH APPLE & PROVOLONE BURGER

Topped with sweet Maple Mustard, lettuce, grilled Granny Smith apple slices, caramelized onions, seasoned crisp thick bacon and melted Provolone cheese.*

LOCAL LEGENDARY

The Official Food of Rock is also the Official Food of the World. So take the opportunity to savor your Legendary Burger with some authentically mouth-watering local flavor – whether it's an Asian spin in Tokyo, a South American zing in Buenos Aires or a European twist in Paris. Just ask your server about the Local Legendary burger served here.*

VEGGIE BURGER

A "burger" patty made of vegetables and spices, topped with Jack cheese, grilled fresh zucchini, yellow squash and Hard Rock Grilled Salsa. Served on a toasted bun with fresh lemon mayo. Served with a salad and your choice of dressing.†

CLASSIC 6 OZ. BURGER

The same great Hard Rock Legendary experience, just in a smaller size. A fresh Certified Angus Beef hamburger, lightly seasoned and cooked to order.*

*Add American, Jack, Cheddar, Provolone or Swiss cheese
Add crisp seasoned bacon*

All beef burgers are garnished with lettuce, tomato, red onion and pickles.

†Contains nuts or seeds.

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SANDWICHES

Inspired by our Southern roots, the smoked pulled pork sandwich remains a favorite. All sandwiches served with seasoned fries or substitute onion rings for an additional charge. Add a side Caesar or House salad for an additional fee.

HICKORY-SMOKED PULLED-PORK SANDWICH

Hickory-smoked pork, hand pulled, so it's tender and juicy. Served with your choice of our authentic vinegar-based or Hickory Bar-B-Que sauces and topped with marinated slaw. Served with seasoned fries, ranch beans and fresh coleslaw.

HONEY-MUSTARD GRILLED CHICKEN SANDWICH

A grilled boneless chicken breast served on a butter-toasted bun with honey mustard, bacon, lettuce, tomato and Jack cheese. Served with seasoned fries and fresh coleslaw.

CALIFORNIA CHICKEN CLUB SANDWICH

Grilled chicken, crisp seasoned bacon, fresh avocado slices, tomato, lemon mayo and lettuce on toasted bread. Served with seasoned fries.

OPEN-FACED SIRLOIN SANDWICH

Choice aged sirloin grilled to perfection, sliced and served over toasted garlic bread, smothered with mushrooms and caramelized onions, topped with melted Swiss cheese and Hard Rock Brown Sauce. Served with seasoned fries.*

THIS ELABORATELY PAINTED DRUMHEAD WAS CREATED BY THE HOG FARM, THE HIPPIE COLLECTIVE ASSOCIATED WITH WOODSTOCK MC WAVY GRAVY.

Located at the Hard Rock Cafe Louisville.



SALADS

Hard Rock dressings: Ranch, Honey-Mustard, Honey-Citrus, Caesar, Blue Cheese, Balsamic Vinaigrette, Olive Oil & Vinegar and Lite Italian

HONEY-CITRUS GRILLED CHICKEN SALAD

Fresh cut greens tossed with sweet red onions, grilled Cajun chicken and tossed with our Honey-Citrus dressing. Topped with fresh orange segments, spiced pecans, red pepper strips, sweetened dried cranberries and blue cheese crumbles. †

HAYSTACK CHICKEN SALAD

This Hard Rock special combines fresh mixed greens, carrots, corn, diced tomatoes, pico de gallo and shredded cheese. Topped with Tupelo fried chicken or a grilled chicken breast. Tossed with ranch dressing and topped with spiced pecans and crisp tortilla straws. †

CAESAR SALAD

Crisp Romaine lettuce tossed with our scratch-made Caesar dressing, fresh baked croutons, grated Romano cheese and crispy seasoned bacon bits. Garnished with shaved Parmesan cheese and whole black olives.*

Add Grilled Chicken

Add Grilled Shrimp

Add Grilled Salmon

Add Grilled Fajita Beef

COBB SALAD

Massive mixed greens, topped – in rows – with a grilled chicken breast, avocado, tomato, red onion, seasoned bacon, Cheddar and Jack cheese and hard-boiled egg. Served with your choice of dressing.

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DESSERTS

Häagen-Dazs

Hard Rock Cafe is proud to feature Häagen-Dazs as our premium ice cream.
Häagen-Dazs, made like no other™.

TEMPTATIONS

FRESH APPLE COBBLER

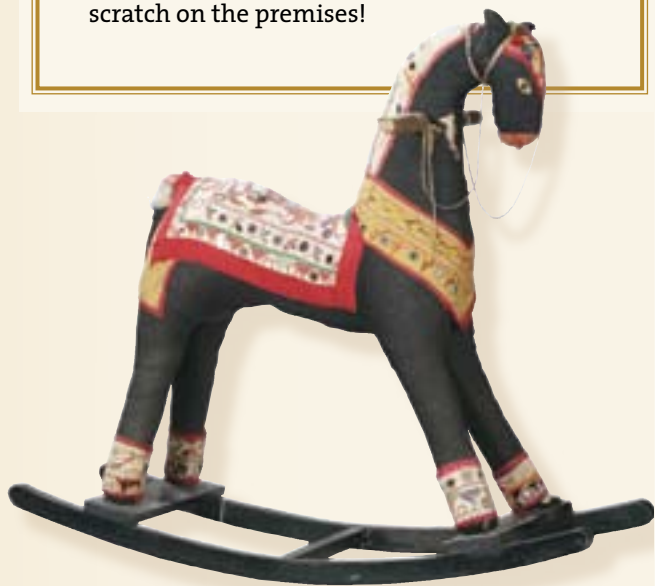
A country favorite, served warm with Häagen-Dazs vanilla ice cream, topped with walnuts and caramel sauce. †

HOT FUDGE BROWNIE

Häagen-Dazs vanilla ice cream and hot fudge on a fresh brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry. †

HRC BAKER'S CHOICE

Ask your server about today's special dessert offering which is made from scratch on the premises!



HE WAS ROCKIN' BEFORE HE EVEN PLAYED A NOTE.

The childhood rocking horse of a Seattle boy named James Marshall Hendrix is at the Orlando Hard Rock Hotel.

†Contains nuts or seeds.

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We are often asked about gratuities. Quality service is customarily acknowledged by a gratuity of 18%. For parties of 6 or more, an 18% gratuity is included for your convenience.

Thank You.

SINFUL HOT FUDGE SUNDAE

Three large scoops of Häagen-Dazs vanilla ice cream, topped with our famous hot fudge sauce, chopped walnuts, fresh whipped cream, chocolate sprinkles and a cherry. †

THICK SHAKES

Your choice of vanilla or chocolate Häagen-Dazs ice cream. Another Hard Rock Cafe legend.

Put it in a souvenir 23 oz. Hurricane glass or 20 oz. Pilsner and keep the glass (additional fee).

HÄAGEN-DAZS ICE CREAM

Our Hard Rock signature ice cream offerings are chocolate or vanilla. †

BITES

A bite, a nibble, a taste. Just enough to satisfy one or order a round to share. Everyone has room for a bite.

Each available in a souvenir glass for an additional fee.

CHOCOLATE MOUSSE

Simple and light: rich whipped chocolate mousse served with a light chocolate sauce.

STRAWBERRY CHEESECAKE

A rich New York-style cheesecake filling with a light Graham Cracker crust and rich Strawberry Sauce.

CRÈME BRÛLÉE

A rich French Pastry cream topped with a sugar brulée crust.

CHOCOLATE PEANUT BUTTER PIE

Made with peanut butter, cream and semi-sweet chocolate. Topped with roasted chopped peanuts. †

KEY LIME PIE

Made with original fresh lime juice and lightly sweetened fresh whipped cream.

CHOCOLATE CARAMEL CHEESECAKE

Our famous New York-style cheesecake served with a blend of chocolate and caramel sauces.

Group parties or special events available.

Please call 1-800-723-7625.

Gift cards are available year-round. Ask your server. No meal is complete without a fine, cotton t-shirt, like our Classic Logo-T, the best selling souvenir on earth. Please feel free to stop by the Rock Shop for yours.